

**IN THE CLAIMS**

**Claims 1 through 40: Cancelled**

41. (Currently Amended) A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;  
a tank configured for introduction of the liquid into an interior volume of said tank;  
a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;  
said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material; and  
~~said tank sized with respect to said screen basket and a full liquid level of said interior volume such that after a predetermined infusion time, said basket is moved upwardly within said tank out of contact with the beverage within said tank~~  
a drive system attached to said screen basket for moving said screen basket in said tank in first and second directions, and a programmable control system configured with said drive system to automatically adjust the height of said screen basket within said tank as a function of liquid level within said tank.

42. (Previously presented) The device as in claim 41, wherein said screen basket is vertically movable within said tank.

43. (Previously presented) The device as in claim 41, wherein said screen basket is rotatably movable within said relative to a vertical axis.

44. (Previously presented) The device as in claim 41, further comprising a sealing device disposed in said gap around a circumference of said screen basket.

45. (Cancelled)

46. (Previously Amended) A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;  
a tank configured for introduction of the liquid into an interior volume of said tank;  
a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;  
said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material;  
a drive system attached to said screen basket for moving said screen basket in said tank; and

wherein said drive system comprises a water-operated hydraulic system.

47. (Previously presented) The device as in claim 46, wherein said water-operated hydraulic system is connectable to a water main supply.

48. (Previously presented) The device as in claim 41, wherein said screen basket comprises generally impermeable side walls and a permeable floor.

49. (Previously presented) The device as in claim 48, wherein said screen basket further comprises a permeable lid.

50. (Previously presented) The device as in claim 41, wherein said screen basket is compartmentalized.

51. (Previously presented) The device as in claim 50, wherein said screen basket comprises a plurality of compartments in a horizontal plane for simultaneous movement in a vertical plane.

52. (Previously presented) The device as in claim 50, wherein said screen basket comprises a plurality off vertically aligned compartments.

53. (Currently Amended) The device as in claim 41, A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising;

\_\_\_\_\_ ~~a tank configured for introduction of the liquid into an interior volume of said tank;~~  
\_\_\_\_\_ ~~a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;~~  
\_\_\_\_\_ ~~said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material;~~  
\_\_\_\_\_ ~~wherein said screen basket is compartmentalized and comprises a plurality off vertically aligned compartments; and~~

wherein said screen basket is rotationally movable within said tank and comprises permeable side walls.

54. (Currently amended) The device as in claim 41, further comprising a control device wherein said control system is configured for controlling production of the beverage as a function of any combination of quantity of liquid within said tank, temperature of liquid within said tank, type of infusion material, and infusion time of the liquid and infusion material.

55. (Cancelled)

56. (Previously presented) The device as in claim 41, wherein said screen basket is vertically movable within said tank and upward movement of said screen basket is limited such that for a given quantity of liquid in said tank, a floor of said screen basket is generally at an upper surface level of the liquid at an upper reversing point of movement of said screen basket.

57. (Previously presented) The device as in claim 56, wherein an upper edge of said screen basket is located above the upper surface of the liquid within said tank at a lower reversing point of movement of said screen basket.

58. (Previously presented) The device as in claim 41, further comprising at least one sensor disposed so as to detect movement of said screen basket within said tank.

59. (Previously presented) The device as in claim 41, further comprising a heating system configured generally at a bottom of said tank for heating the liquid within said tank.

60. (Previously Amended) A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising; a tank configured for introduction of the liquid into an interior volume of said tank;

a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;

said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material; and

further comprising a cooling system configured generally near a top of said tank for cooling liquid within said tank.

61. (Previously presented) The device as in claim 41, further comprising at least one temperature sensor disposed to monitor temperature of the liquid in said tank.

62. (Previously presented) The device as in claim 41, wherein said tank comprises a sealable lid.

63. (Previously Amended) A device for production of beverages wherein liquid is added to an infusion material to make the beverage, said device comprising:

a tank configured for introduction of the liquid into an interior volume of said tank;

a screen basket movably disposed within said tank, said screen basket configured for receipt of the infusion material;

said screen basket sized with respect to said tank such that a relatively small gap is defined between said screen basket and an inside wall of said tank, said gap having dimensions such that upon movement of said screen basket within said tank, substantially all of the liquid within said tank is caused to flow through said screen basket for permeation of the liquid and infusion material;

wherein said tank comprises a sealable lid; and  
further comprising a sensor disposed so as to monitor the position of said lid.

64. Cancelled

65. (Previously Amended) A device for production of beverages wherein  
liquid is added to an infusion material to make the beverage, said device comprising;  
a tank configured for introduction of the liquid into an interior volume of said tank;  
a screen basket movably disposed within said tank, said screen basket  
configured for receipt of the infusion material;  
said screen basket sized with respect to said tank such that a relatively small gap  
is defined between said screen basket and an inside wall of said tank, said gap having  
dimensions such that upon movement of said screen basket within said tank,  
substantially all of the liquid within said tank is caused to flow through said screen  
basket for permeation of the liquid and infusion material; and  
further comprising at least one sensor disposed to monitor a quantity of liquid  
within said tank by measuring a weight of said tank.

66. (Previously presented) The device as in claim 65, wherein said sensor  
comprises a strain gauge.

67. (Currently Amended) A process for producing beverages by the addition  
of a liquid to an infusion material within a tank, said process comprising:  
adding the infusion material to a screen basket that is movable within the tank;  
adding a predetermined measured amount of liquid to the tank and subsequently  
heating or cooling the liquid within the tank to a desired temperature;

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank according to a program of an automatic control system for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

after said predetermined infusion time, moving the screen basket to a position within the tank such that the infusion material within the screen basket is out of contact with the beverage within the tank.

68. (Currently amended) The process as in claim 67, wherein a movement of the screen basket within the tank is further controlled by the control system determined as a function of ~~any combination of type of infusion material, liquid temperature, and quantity of liquid within tank.~~

69. (Previously presented) The process as in claim 67, further comprising storing the beverage within the tank for subsequent dispensing from the tank after the infusion time, monitoring temperature of the beverage within the tank during storage and dispensing, and activating heating or cooling elements to maintain the beverage at a desired temperature.

70. (Previously Amended) A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;  
adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature;

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

comprising determining the quantity of liquid within the tank by weighing the tank with liquid with a weight measuring device that has been adjusted for zero weight with the tank empty.

71. (Previously presented) The process as in claim 67, further comprising storing the beverage within the tank for subsequent dispensing from the tank after the infusion time, and monitoring quantity of the beverage in the tank during storage and dispensing.

72. (Previously Amended) A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;

adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature;

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

wherein the tank has a sealable lid, and further comprising monitoring the position of the lid such that the liquid in the tank cannot be heated unless the lid is in a closed position.

73. (Currently Amended) The process as in claim 67, A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

— adding the infusion material to a screen basket that is movable within the tank;

— adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature;

— after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

wherein the screen basket is moved out of the liquid after the infusion time, and a signal is automatically generated indicating that the beverage is complete.

74. (Previously presented) The process as in claim 73, wherein time remaining for the infusion time is monitored and displayed.

75. (Previously Amended) A process for producing beverages by the addition of a liquid to an infusion material within a tank, said process comprising:

adding the infusion material to a screen basket that is movable within the tank;

adding a predetermined measured amount of liquid to the tank and subsequently heating or cooling the liquid within the tank to a desired temperature;

after the liquid has reached the desired temperature, moving the screen basket containing the infusion material within the tank for a predetermined infusion time as a function of type of infusion material and amount of liquid within the tank, the liquid within the tank passing through the screen basket as the basket is moved; and

comprising moving the basket within the tank with a water-operated hydraulic system.

**Claims 76 through 82: Cancelled**